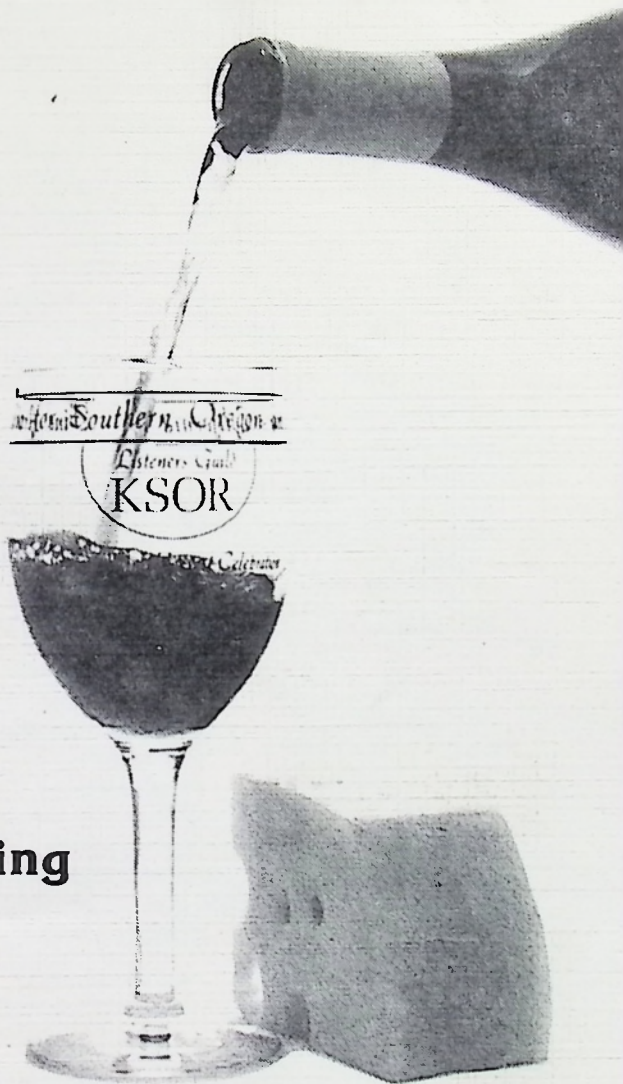


**The KSOR LISTENERS GUILD
& The OREGON WINEGROWERS ASSOCIATION
present**



**The Sixth
Annual
Oregon
Harvest
Celebration
& Wine Tasting**

**in cooperation with
Soup to Nuts Catering**

Wednesday, December 3, 1986

***This evening's program features
wines from twenty Oregon Wineries***

Amity Vineyards
Bjelland Vineyards
Chateau Benoit Winery
Elk Cove Vineyards
Forgeron Vineyards
Garden Valley Winery
Girardet Wine Cellars
Glen Creek Winery
Henry Winery
Hillcrest Vineyards
Hinman Vineyards
Knudsen Erath Winery
Oak Knoll Winery
Ponzi Vineyards
Rogue River Vineyards, LTD
Serendipity Cellars Winery
Siskiyou Vineyards
Sokol Blosser Winery
Tualatin Vineyards
Valley View Vineyard

Oregon food products provided by

Butte Creek Mills
Cuppa Joe Coffee Traders
Farmers Market
Farrago Chocolates
Gary West Meats
Gooding Egg Farm
Greenleaf Deli
Jacksonville Bakery
La Baguette
Lynden Farms
Mel Ungula Dairy
Pastabilities
Pinnacle Orchards
Safeway Stores, Inc.
Umpqua Dairy

Catered by

Dorathy Anderson-Thickett of "Soup to Nuts"

Poinsettias by

Ashland Flowershop and Greenhouses

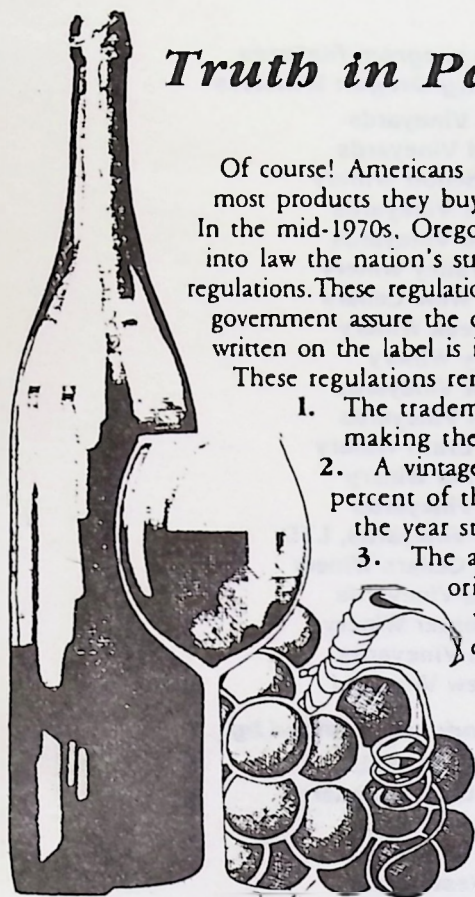
Arrangements by

Flowers by Susie

Music by

Robin Lawson Trio

Truth in Packaging?



Of course! Americans demand it and their laws require it in most products they buy—certainly in those that are ingested. In the mid-1970s, Oregon winemakers drafted and had passed into law the nation's strictest consumer-oriented wine labeling regulations. These regulations combined with those of the federal government assure the consumer of Oregon wines that what is written on the label is indeed what is contained in the bottle.

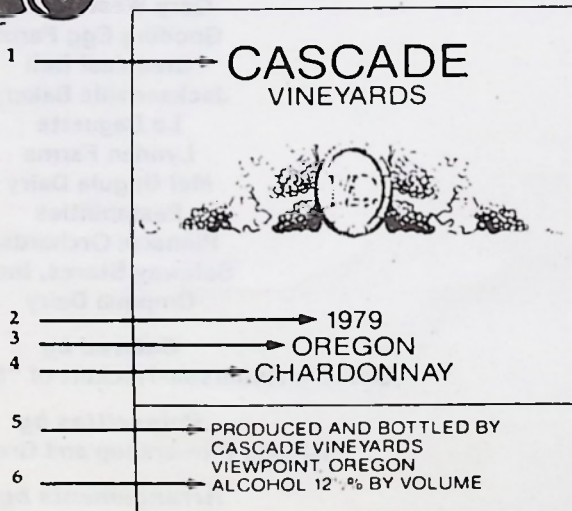
These regulations remain, like the wines, unique!

1. The trademark reflects the style of the company making the wine and is essentially its signature.
2. A vintage date indicates that at least 95 percent percent of the grapes used were harvested during the year stated.
3. The appellation, a statement of geographic origin, is mandatory for varietally labeled wine and all of the grapes used must come from the region named.
4. The name of a wine can be varietal (containing at least 90 percent of the grape variety named, with the exception of Cabernet Sauvignon, which is traditionally blended). By comparison, federal regulations require only 75 percent.

The name of a wine can also be proprietary, or privately owned, coined by the owner to describe the contents. No Oregon-produced wine may be given a generic name. That is, it may not be called by European geographic names such as Chablis, Rhine or Burgundy.

5. The label must carry the name and location of the winery producing the wine therein.

6. Percentage of alcohol indicates the type of wine. Table wines are permitted to range between 10 percent and 14 percent alcohol.



The Oregon Winegrowers Association 4640 SW Macadam St 150
 (503) 221-1800 Portland, OR 97201

AMITY VINEYARDS

Amity

1986 Nouveau Oregon Pinot Noir

As in the Beaujolais region of France, where Nouveau is a preview of the wines yet to come, we present our first wine of the season. Not a wine to be fussed over or aged, Nouveau displays its characteristic fruitiness when young and should be consumed within two years. Excellent for picnics and casual entertaining served slightly chilled (50°-55°).



1983 Willamette Valley Chardonnay

(Estate Bottled)

Our first estate bottled Chardonnay. Aged Oak barrels. Its crisp and intense flavor will go well with oysters, fowl and fish in rich sauces.

1984 Oregon Pinot Noir

Made of 100% Oregon-grown grapes, this wine has good fruit, tannin and acid and will improve with 1-2 years aging. A lighter style Pinot well suited to accompany barbecued strong-flavored fish such as salmon. Also good with duck and lamb.

1984 Oregon Gewurztraminer

A floral, spicy, richly perfumed wine made of 100% Oregon-grown grapes. A good companion to salmon, clams, pork dishes or Chinese food.

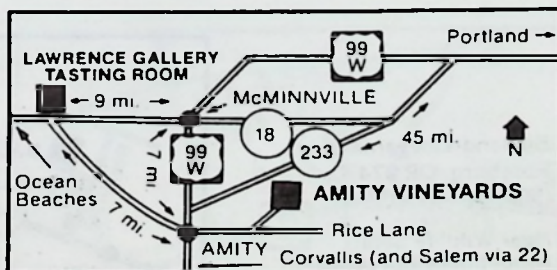
Oregon Blush

A blend of premium varietal that captures the fresh fruitiness of just-squeezed grapes. A delightful off-dry sipping wine that is excellent with fruits, poultry and ham.

Notes:

Route 1, Box 348-B
Amity, OR 97101
(503) 835-2362
Tasting 12-5 daily June-
Sept; weekends only Oct.-May.
Or by appointment. Closed
Dec. 24-Jan. 31.

Lawrence Gallery, 9 miles SW
of McMinnville on Hwy 18,
Daily 12-5.



BJELLAND VINEYARDS

Roseburg

Blush of Cabernet

Award winner at Bandon Festival this year. A light press on the Cabernet grape that provides full fruit and less tannic acid.

1985 Johannisburg Riesling

This is a slightly dry wine compared to other rieslings. It is aged in oak and has award qualities for that light meal.

1985 Cabernet Sauvignon

Lighter in tannic acid than many cabernets, this wine is aged in oak. It was the only Cabernet Sauvignon in Oregon to win a Gold medal in State Fair Competition.

Wild Blackberry

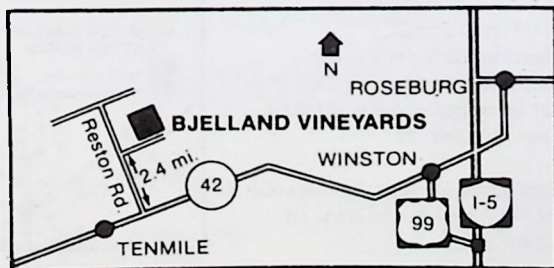
This wine won the first Governor's Trophy awarded to a berry wine in Oregon at the State Fair. It tastes like wild blackberries but not too sweet.

Notes:



Bjelland Vineyards Lane
Roseburg, OR 97470
(503) 679-6950

Near Wildlife Safari
Bring lunch and picnic.
Open daily 11-5.



CHATEAU BENOIT Carlton

1985 Oregon Muller-Thurgau

A very fresh and intensely fruity wine in both aroma and palate, with a slight spiciness. Medium sweet, balanced nicely with moderate acidity and a slight "spritzzy" character which leads to a long, luscious aftertaste. Excellent as an aperitif or with fruit or desserts.



1985 Oregon Sauvignon Blanc

A slightly grassy wine with a deep, melon character. Full bodied and dry, the persistently flavored wine will continue to develop for at least two more years and is recommended for a variety of entrees from pasta through shellfish.

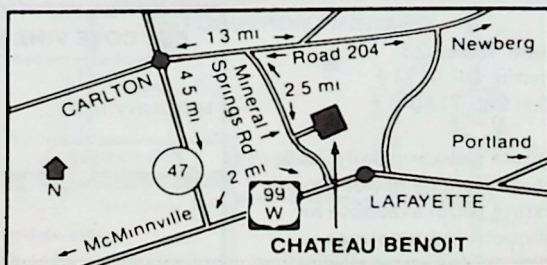
1983 Oregon Pinot Noir

Highlighted by a seductive, complex aroma of spices, cherries and light oak, this luscious wine is a medium ruby color with true Pinot Noir flavors and a long finish to go with the bouquet. A well balanced wine with moderate tannins and acid which should continue to develop well with aging. An excellent choice with beef or lighter meat dishes.

Notes:

Route 1, Box 29B-1
Mineral Springs Road
Carlton, OR 97111
(503) 864-2991 or 864-3666.

On a hillside near Lafayette.
Tasting 12-5 on weekends;
weekdays by chance or by
appointment. Tour groups
are welcomed by appointment.



ELK COVE VINEYARDS Gaston

1985 Riesling Estate

An elegant wine with subtle and complex fruit. A silver medal wine at the Oregon State Fair and the International Wine Competition in Atlanta. Delicious with light meats, seafoods, and hors d'oeuvres.

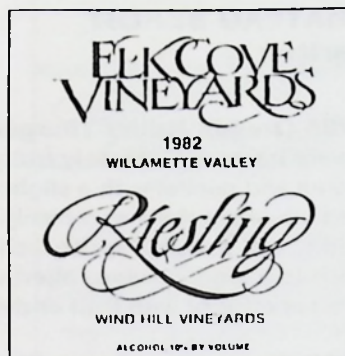
1984 Gewurztraminer Estate

A dry, crisp and spicy wine with an exotic bouquet. Excellent with spicy seafoods and oriental foods. Highly recommended by the California Connoisseur's Guide.

1984 Pinot Noir Estate

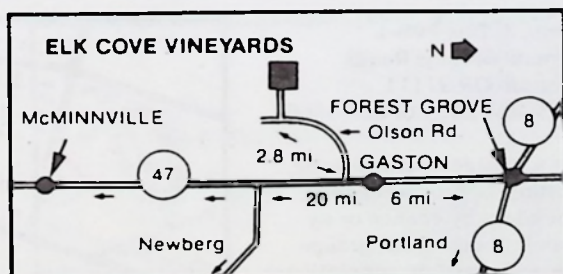
A fruity wine with the great bouquet and delicacy of the grape. Excellent with pork, beef, lamb, roast chicken and grilled seafoods.

Notes:



Route 3, Box 23
Gaston, OR 97119
(503) 985-7760

Visitors welcome daily 12-5.
Group tours by appointment.
Tasting room available for
banquets and meetings.
Picnic tables are available.



FORGERON VINEYARDS

Elmira

1983 Pinot Noir

Opulent Pinot Noir fruit with perfumed French Oak and a sprinkling of peppermint and cardamon spice.

1985 White Riesling

A rich and forward nose of flowers and lemons balanced by an attractive crispness and dry finish.

1985 White Pinot

A pale blush of pink color with an aroma of fresh strawberries gives this white Pinot a very attractive quality.

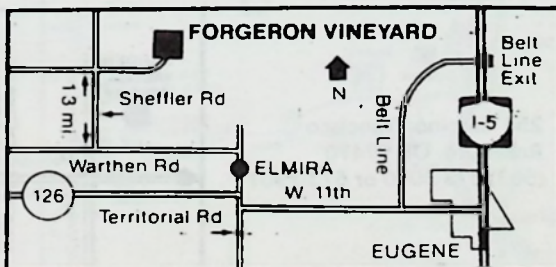
1983 Chardonnay

This wine has a pale straw color and a delicately stated aroma with a lingering finish.

Notes:



89697 Sheffler Road
Elmira, OR 97437
(503) 935-1117 or 935-3520



GARDEN VALLEY WINERY Roseburg

White Pinot Noir

Not a blush, but rather a true white wine produced from the white juice of the red grapes of the pinot noir. We plan to produce a sparkling wine in the future from these same grapes. At the moment it is, with its crisp acidity, an ideal accompaniment to any food where a slight amount of oil has been used in the preparation.

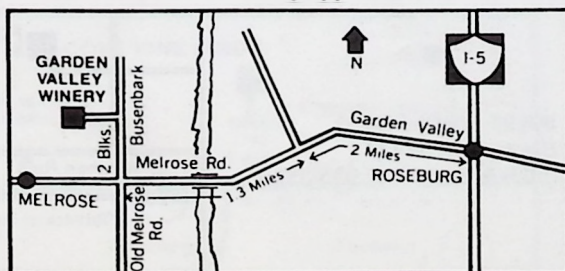


Nouvelle Pinot Noir

A red wine produced in the style of Germany's Neckar Valley. Lighter than all other Oregon Reds. Recommended with game accompanied by a sweet sauce such as cumberland. It is traditionally a difficult combination which is usually solved by a Tavel (French Rose). Our Red is light enough to complement this combination. (Turkey with cranberry sauce).

Notes:

251 Camino Francisco
Roseburg, OR 97470
(503) 673-3010 or 673-7901



GIRARDET WINE CELLARS Roseburg

1985 Oregon Chardonnay

A forerunner in the attempt to create a uniquely Oregon-styled Chardonnay. Its style is "naked" with the fruit quality being allowed to enhance the wine in a natural way. The luscious quality of the fruit prevails with just a nuance of French Oak.

1985 Oregon Vin Blanc

75% Chardonnay blended with 5 other grape varieties unique to the Girardet Vineyard. Delightfully drinkable, with a crisp off-dry style.

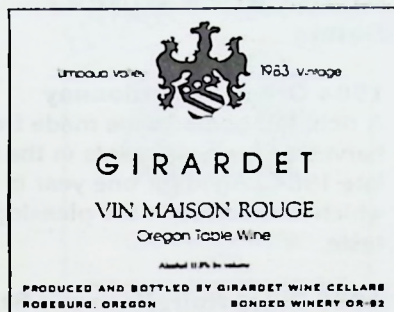
1985 Oregon Riesling

An aromatic, rich and full flavored Riesling in a classic style. Medium sweet with excellent balance.

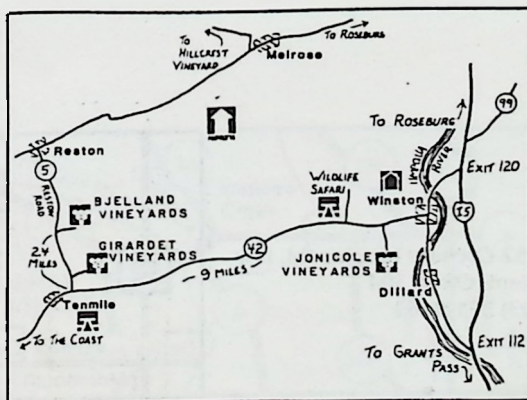
1984 Oregon Vin Rouge

A delicately spicy, round and smooth wine with an elegant light red color. Made primarily from Pinot Noir with other grape varieties.

Notes:



895 Reston Rd.
Roseburg, OR 97470
(503) 679-7252



GLEN CREEK WINERY Salem

1984 Oregon Chardonnay

A rich, full-bodied wine made from grapes harvested from vineyards in the Eola hills in late 1984. Aged for one year in French oak, which is reflected in the pleasing nose and taste.

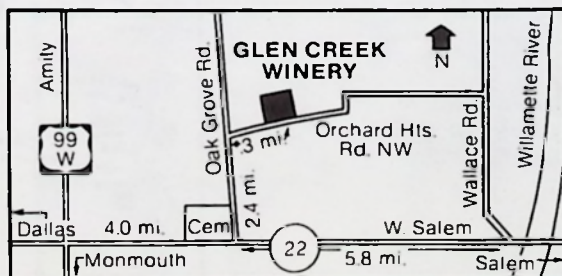


1986 Pinot Noir, Nouveau Style

Whole cluster fermented, processed in the nouveau style. Noir, commonly called Carbonique Maceration, is a technique calling for whole clusters of grapes to be placed into a vat, uncrushed. They undergo an intracellular fermentation, and after several days, are removed, crushed and pressed. The juice resumes fermenting and the wine is finished to dryness. A rich, full wine with a pleasant fruity finish. Ideally suited to holiday dishes!

Notes:

6057 Orchard Heights Rd. NW
Salem, OR 97304
(503) 371-9463



HENRY WINERY

Umpqua

1983 Pinot Noir

Henry Pinot Noir is aged for two years in small oak barrels to create an aromatic wine with a delicate complex bouquet and lingering finish. This outstanding wine will age well.

1981 Chardonnay

This Chardonnay has an elegant dry taste and bouquet with a lingering smooth finish.

1985 Gewurztraminer

This wine has a distinctive varietal nose and an enticing finish that does a superb job of complimenting food.

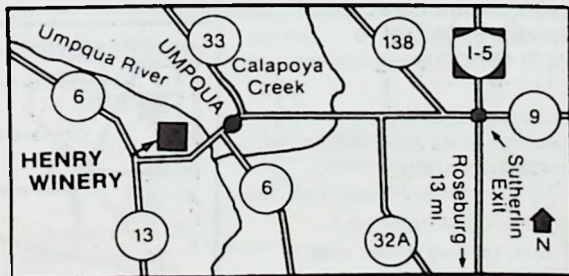
Notes:



P.O. Box 26, Hwy 9
Umpqua, OR 97486
(503) 459-5102 or 459-3614

On the Umpqua River near
Roseburg.

Visitors welcome for tasting
and tours 11-5 daily.



HILLCREST VINEYARD

Roseburg

1983 Riesling

This wine has benefitted from two years in the bottle to provide a wine of finesse and grace in the Mosel style. Botrytis, or noble rot, was present in the 1983 vintage and that remarkable character can be detected in the nose and the richness of the wine's finish.

1985 White Cabernet

A blush wine made from the Cabernet Sauvignon grape, this wine is a favorite because of its herbaceous cabernet flavor and a slight residual sugar content which makes it versatile and highly prized.

1983 Gewurztraminer

At Hillcrest the Gewurztraminer is made in the Alsatian fashion - dry with lots of spiciness in the nose and flavor. 1983 was an outstanding year for Gewurztraminer. This wine is especially rich and flavorful.

Mellow Red Wine

A uniquely Hillcrest classic, mellow red is a wine developed in the sixties as an all purpose wine with a slightly sweet finish. It appeals to wine drinkers at all levels of sophistication.

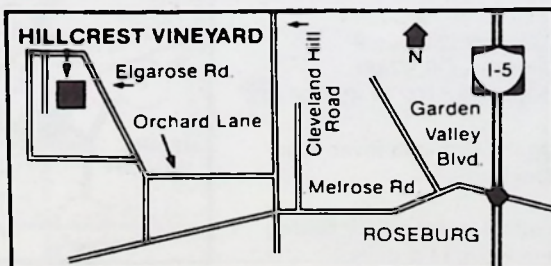
Notes:



240 Vineyard Lane
Roseburg, OR 97470
(503) 673-3709

Hillcrest Vineyard
celebrated its 20th Anniversary
in October 1983

Winery open daily 10-5.
Tours, tasting room, and
wine sales.



HINMAN VINEYARDS

Eugene

1984 Oregon White Pinot Noir

The distinguishing mark of this popular wine is its salmon blush. The medium-body taste is crisp and balanced. An excellent companion for any meal or just sipping by itself.

1984 Hinman Vineyards Tior

A gentle wine produced through special blending of Riesling and Chardonnay grapes. Dry, yet balanced. Brilliant in color with a complex aroma of lemon and melon. A wine for all occasions and a perfect compliment to light foods.

1983 Oregon Pinot Noir

An excellent example of Pinot Noir wine with full ripeness, good sugar/acid balance and true fruit character in the aroma. A good companion for all meat dishes, sharp cheeses, and flavored breads with enough character to stand by itself and a style that will enhance any special moment.

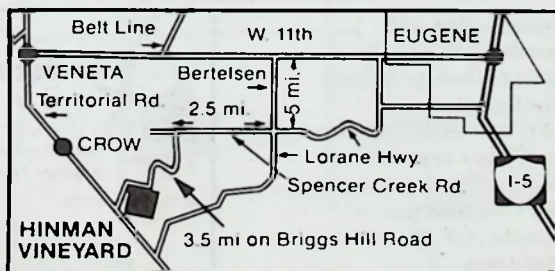
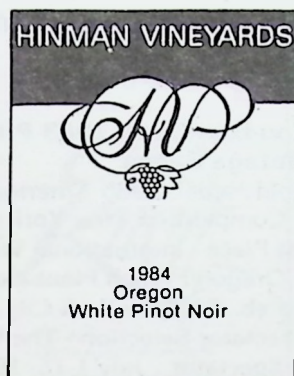
1984 Hinman Vineyards Oregon White Riesling

A popular white wine with a balanced style that reflects the quality of Oregon White Riesling grapes. The crisp finish makes it an ideal companion to most light foods and fruit.

Notes:

27012 Briggs Hill Road
Eugene, OR 97405
(503) 345-1945

In the foothills of the coast range, 25 miles from Eugene. Weekends, 12-5. Other times by appointment. Groups and picnics encouraged.



KNUDSEN ERATH WINERY Dundee

Knudsen Erath 1983 Pinot Noir Vintage Select

Gold Medal, 1985 American Wine
Competition, New York City.

1st Place - International Wine Center
Oregon/French Pinot Noir Tasting -
Feb. '86, New York City.

Spectator Selection - The Wine
Spectator - July 1-15, 1986.

Gold Medal, Best of Show, 1986
Tri-Cities Northwest Wine Festival.

Blue Ribbon, Greatest of the Grape,
Roseburg, Feb. 1986.



1985 White Riesling Vintage Select

Late Harvest style.

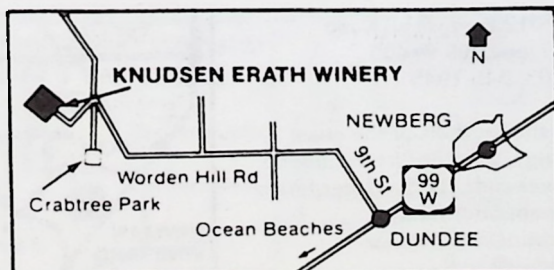
N.V. Oregon Pinot Noir

A non-vintage blend of several vintages.

1983 Oregon Chardonnay

Notes:

Route 1, Box 368
Dundee, OR 97115
West of Dundee behind
Crabtree Park.
12-5 weekends; 10-3 weekdays.
Groups by appointment.
Dundee Tasting Room
691 Hwy 99W
Dundee, OR 97115
10-6 Daily.



OAK KNOLL WINERY Hillsboro

1984 Oregon Pinot Noir

A dry, fruity red wine with aromas of spicy cherry and grapey fruit. On the palate, rich black cherry fruit is peppery with a hint of toasted oak. Suited for pairing with roast lamb, prime rib, veal, quail and cornish game hens.

1985 Willamette Valley White Riesling

This wine was created in an off-dry style where a slight amount of residual sweetness is left to balance the tart, apple fruit flavors found in northern Willamette Valley rieslings. A rich, pleasant aroma of apples and pears leads into the crisp, fruit flavor which finishes tart and refreshing. The soft, palate cleansing acidity of this Riesling makes it especially suited for poultry or baked ham.

Oak Knoll American Niagara

Made from a native American (Labrusca) grape variety which grows in the cooler climates of the United States. A unique, slightly sweet wine, full of an intense "foxy" aroma and a pleasingly tart flavor. Perfect for any occasion.

Oak Knoll Oregon Raspberry Wine

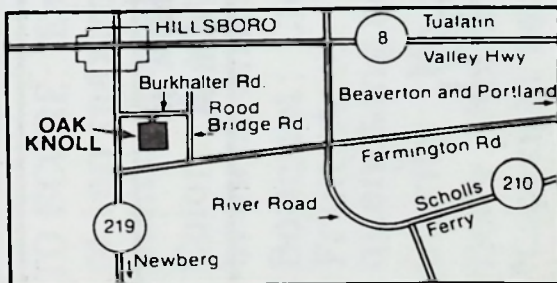
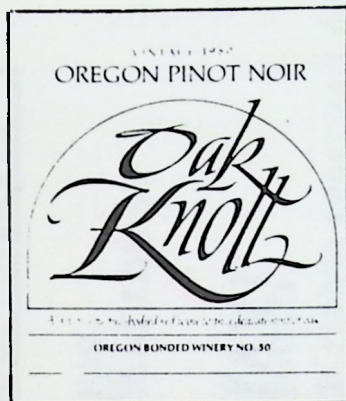
An ideal dessert wine with just enough sweetness to balance the fruit's natural tartness. A multiple gold medal winner, plus the Governor's Trophy winner at the Oregon State Fair in 1982 and 1983 for best berry wine in the state.

Notes:

(503) 648-8198

Thurs, Fri, Sunday 1-5 pm;
Saturday 11-5. Or by
appointment.

Route 6, Box 184
Hillsboro, OR 97123
Also: Shipwreck Cellars
3521 SW Hwy 101
Lincoln City, OR 97367
Tasting daily 11-6.



THE KSOR HARVEST WINE FESTIVAL WINERY SCOREBOARD.

Space for notes also on each winery page

WINE / TYPES OR WINERIES	COLOR 2	BOUQUET 2	FRUIT/ ACID 2	CLARITY 2	BODY 2	TOTAL 10

TO SCORE: Each category of taste represents two points. A total of ten maximum points are available for each wine tasted. Ten points would be a perfect wine.

Color: A wine should display vibrant color without tinges of brown, unless very old.

Bouquet: Clean grape smells, nothing non-vinous.

Fruit/Acid: The wine should display good fruit and thirst quenching acid.

Clarity: No haze, pristine and clean in appearance

Body: Not insipid, with good heavy feel in the mouth.

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PONZI VINEYARDS

Beaverton

1985 Chardonnay

Dry, toasty tones with a buttery finish.
Lovely acid. Dynamite! Wonderful with
salmon; good with any light fare.

1985 Riesling

Fruity, soft, with hints of cream and apricot.
Lovely with seafood, fruits and cheeses, or
just sipping.

1983 Pinot Noir

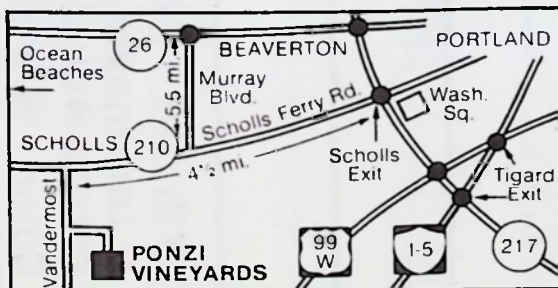
One of the favorite Pinot Noirs of the much heralded 1983 vintage. Complex,
light on the palate, with a long berry-like finish. Very stylish. Serve with
sharp cheeses, veal, lamb, and someone you love!

Notes:



Route 1, Box 842
Beaverton, OR 97005
(503) 628-1227
15 miles SW of Portland
Tasting Saturday & Sundays,
12-5.

Closed January and holidays.
Group tours welcome, by
special arrangement.
Large tasting room available
for group functions.



3145 Helms Rd.
Grants Pass, Oregon 97527
(503) 476-1051

SERENDIPITY CELLARS Monmouth

1985 Rose of Cabernet Sauvignon

This is a delightful light wine with just a touch of sweetness and a crisp finish. You'll find it is an ideal wine for lighter summer meals or as an aperitif wine the year 'round. This is a rose with real character and varietal flavor.

Chenin Blanc

This is a light, fruity white wine that's slightly sweet. Hints of melon and citrus combine with a crisp finish to make this the ideal food wine. It goes very well with seafood or light meats. Or try it as an aperitif.

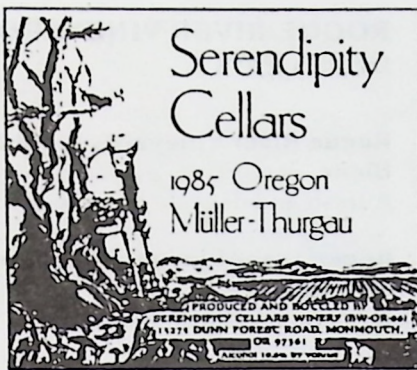
Marechal Foch

This is a hearty, yet mellow red wine that's similar to a Merlot or Petite Sirah but without the usual hard tannins and acids. It has won prizes in every year since it was first made back in 1982. Try it with thick steaks or wild game.

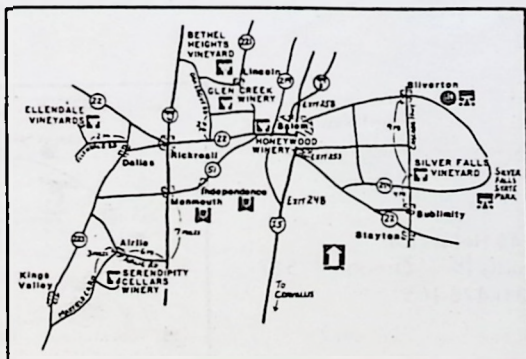
Muller-Thurgau

This is a spicy, fruity white wine that's slightly sweet. It displays the fruitiness similar to its relative, White Riesling. This is Germany's most widely planted variety, but few others make it in the U.S. It goes well with ham and other cured meats, seafood, or all alone.

Notes:



15275 Dunn Forest Road
Monmouth, OR 97361
(503) 838-4284



SISKIYOU VINEYARDS

Cave Junction

1983 Pinot Noir

A light, elegant style Pinot Noir bottled from estate grapes. Chosen for the much publicized New York City taste off. A Silver medal winner. Excellent with fresh baked salmon as well as beef dishes.

1985 Muller Thurgau

A slightly sweet wine with good acid balance. Fresh, fruity and crisp.

1982 Cabernet Sauvignon

An award winning cherry fruit wine. Aged in French Oak barrels.

1985 Early Muscat

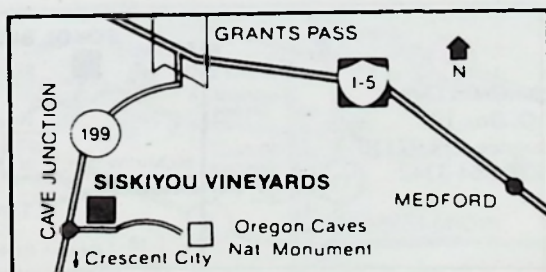
A slightly sweet wine with an apricot nose and good acid balance. Rich muscat flavor.

Notes:



At the foot of the
Siskiyou National Forest in
the Illinois Valley.
Six miles E. of Cave Junction
on Highway 46 towards
Oregon Caves.
Tasting & sales 11-4 daily.

6220 Caves Hwy.
Cave Junction, OR 97523
(503) 592-3727



SOKOL BLOSSER WINERY

Dundee

1983 Yamhill County Chardonnay

Full bodied fruit and rich, supple French Nevers oak are the focal points of this outstanding Chardonnay of the North Willamette Valley.

1985 Yamhill County Muller Thurgau

A soft, fruity German Rhine style wine.

1984 Washington Sauvignon Blanc

A dry Sauvignon Blanc. Perfect with shellfish.

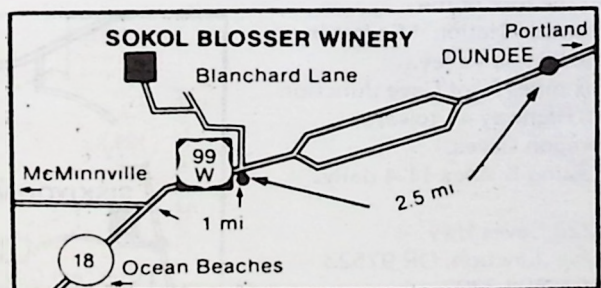
1981 Yamhill County Pinot Noir

A medium bodied Pinot of the famed Red Hills of Dundee Oregon.

Notes:



Blanchard Lane
P.O. Box 199
Dundee, OR 97115
(503) 864-3342



TUALATIN VINEYARDS

Forest Grove

Estate Bottled Gewurztraminer

A medium spicy wine showing food fruit with mouth-filling flavors.

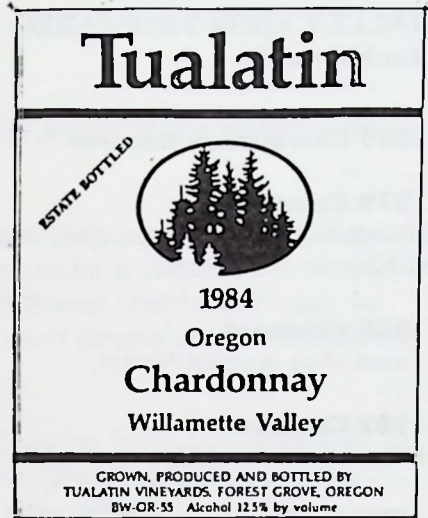
Estate Bottled White Riesling

A great nose and full flavors on the palate. Lots of apples and flowers.

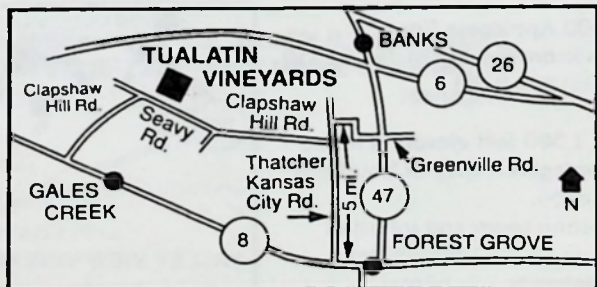
Estate Bottled Chardonnay

A wine full of aromas and flavors. A hint of French Oak and good chardonnay fruit with a medium body.

Notes:



Route 1, Box 339
Forest Grove, OR 97116
(503) 357-5005



VALLEY VIEW VINEYARD Jacksonville

1985 Chardonnay Reserve

1979 Cabernet

Blended with 3% Merlot. Very heavy and rich.

1980 Cabernet

Twenty-five percent Merlot.

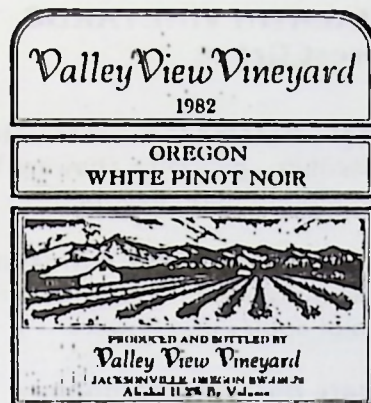
1982 Cabernet

Fifteen percent Merlot.

1982 Merlot

Mountain Mist

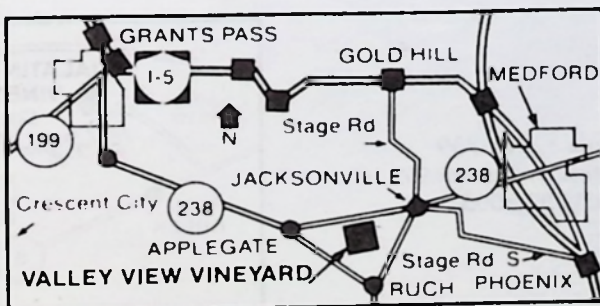
Notes:



1000 Applegate Road
Jacksonville (Ruch), OR 97530
(503) 899-8468

At 1,500 feet elevation in the
Applegate Valley of Southern
Oregon.

Tasting room and informal
tours daily 11-5 Summer.
Weekends 1-5. Winter.



CUPPA JOE

Ashland

Cuppa Joe Coffee Trader is proud to be a part of the KSOR wine tasting for the second year.

We are serving KSOR Blend coffee, both Regular and Swiss-Water-Process decaffeinated, which we created to be a continuous benefit to KSOR. In our store at 60 East Main Street (Ashland Plaza), we sell these coffees and donate 50¢ for each pound sold, to KSOR the year round.

May we suggest that your Holiday gift giving include Coffee Gift Packs, containing an assortment of fine gourmet Coffees, Teas, imported Candies and other gourmet specialties.

Remember that KSOR receives 50¢ for each pound of KSOR Blend sold!

Thank you,

Allen, Rose Marie and Linda Marie Greenburg

We support the Arts!



60 EAST MAIN ST.
ASHLAND, OR 97520
(503) 482-5281

ALLEN R. GREENBURG
ROSE MARIE GREENBURG
Managers

FARRAGO CHOCOLATES

301 W. 6th St.
Medford, OR 97501
(503) 772-8532



ROGUE VALLEY MALL

Chocolate Truffles

take their name from a rare mushroom that grows only in France underground on the roots of oak trees. These fragrant fungi have a soft earthen appearance and look very much like the confection which bears the same name. The original truffle confection contained fine French cognac and was drenched in cocoa for convenient handling.

Serving tonight includes a selection from our 24 varieties.

Gateau Chocolate, Cold Chocolate Mocha Souffle

We ship U.P.S. anywhere in the U.S.

GARY R. WEST MEATS
Jacksonville
889-1829

Christmas from Jacksonville, Oregon
by
Gary R. West
MEATS
690 N. 5th Street
Jacksonville, Oregon 97530



Serving:

Hickory Smoked Turkey
Hickory Smoked Beef Jerky
Sweet Hot Mustard



690 N. Fifth St.
Jacksonville, OR 97530
(503) 899-1829

GREENLEAF DELI

49 N. Main St.
Ashland, Oregon
(503) 482-2808

Serving Tonight:

Vegetable Platters

Hors d'oeuvres style Spanakopita

Relish Platters



ON THE PLAZA

49 N. Main Street
Ashland, OR 97520



We take pride in offering a variety of freshly prepared gourmet foods, daily specials of traditional deli fare, and ethnic specialties from the world over. Healthy delicious and always available to go.

FULL SERVICE CATERING AVAILABLE, Party Trays & Hot Entrees, Hostessing. Phone Jennifer for the personal touch - 482-2808.

PINNACLE ORCHARDS
Medford

Serving tonight - samples of fruit and cheese from our award-winning 1986 gift catalog.

Since 1937 . . . when the first Pinnacle Orchards catalog appeared . . . we've been pleasing thousands of devoted customers with our home-grown Pears, Apples and other fine foods and gifts. Our company is still family-owned spanning three generations of pear growing in Southern Oregon, and staffed by loyal, caring people devoted to producing the best in mail-order gifts.

Our guarantee is very simple: If you're not happy with every gift you receive, then neither are we. Since 1937, we've fully and unconditionally guaranteed your complete satisfaction.

We have many items available year-round, including our Harvest-of-the-Month fruit clubs.

To receive a catalog, call toll-free . . . 1-800-547-0227 . . .
In Oregon, it's 1-800-468-6816.



PINNACLE
ORCHARDS

441 South Fir St.
Dept. HM
Medford, Oregon
97501
Retail Outlets
Medford • Jacksonville

Ingredients provided by

**JACKSONVILLE
BAKERY**
"HOME OF BUNS"

150 W. California, Jacksonville
Phone 899-7533

36 N. Bartlett, Medford
Phone 779-0688

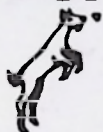


Good 'n Fresh
GOODING EGG FARM
KLAMATH FALLS, OREGON 97603

KENT GOODING
Quality Product

(503) 884-4946
Quality Service

Mel-Ungula Dairy



*Sweet nutritious
goat milk, produced
by the world's most
popular dairy animal*



GRADE A RAW GOAT MILK

220 Dutton Road
Eagle Point, OR 97524

Gary & Shauna Cox
826-7713



Ingredients provided by



Stone ground, whole-grain flours and mixes at your favorite market.



4880 So. Pacific Hwy.
Phoenix, Oregon
535-1322



UMPQUA

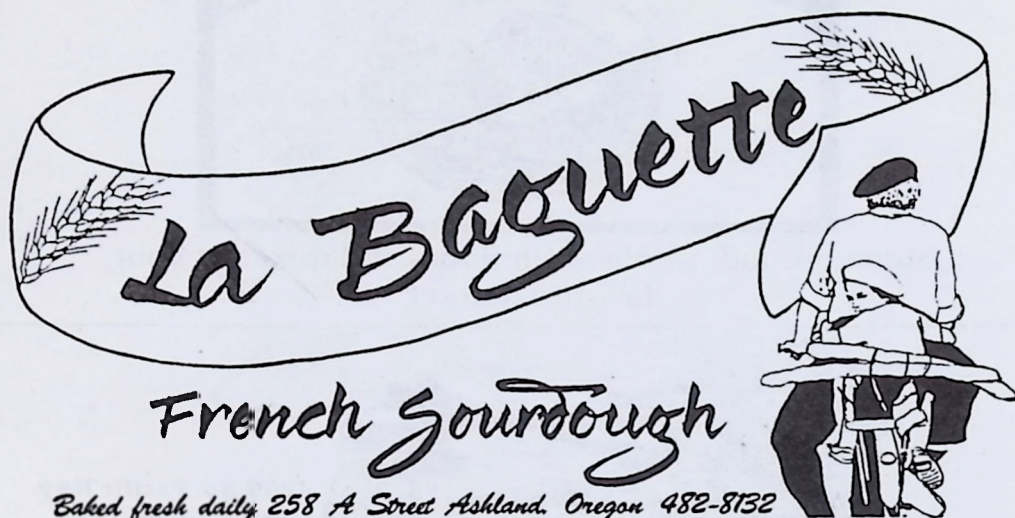
Milk
Ice Cream
Sour Cream
Cottage Cheese

Find us in your favorite market.

Ingredients provided by

Pastabilities

258 A Street, Ashland, OR 488-0826



Baked fresh daily 258 A Street Ashland, Oregon 482-8132

***A special thanks to our
Volunteers
and to you.
Enjoy!***

Thanks to

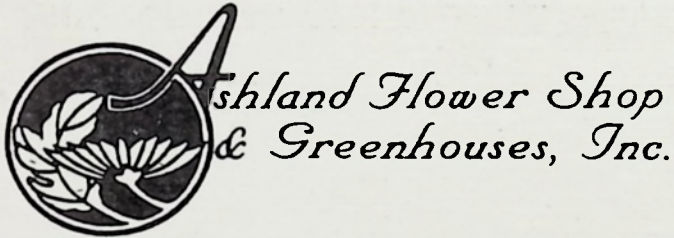
Lorn Razzano of the Ashland Wine Shop
*for six years of valuable advice, kind words and
assistance in coordinating the event.*

Don's Market & Ken Woods for signs

**The Daily Tidings
Medford Mail Tribune
Grants Pass Daily Courier**
for letting people know it's happening

Mary Friesen
for many hours of behind-the-scenes work to put it all together

Poinsettias by



Arrangements by

FLOWERS by SUSIE

DORATHY ANDERSON-THICKETT'S

*Soups to
nuts*

C A T E R I N G

From our OREGON KITCHEN

Pear Marinated Oregon Chicken with spicy walnut sauce

Rogue Cheddar Rarebits with apples and
Gary West smoked ham

Yam Raviolis with sauce mornay

Roseburg Carrot Muffins with cranberry mousse

Oregon Chardonnay flavored gougere with hazelnuts

Herbed Pretzels with Rogue bleu

Assorted Vegetables from Farmer's Market

Call us for your holiday party.

503.773.1157